

AMENDMENTS TO THE CLAIMS

1. **(Currently amended)** A process for preparing a custard apple jam having a high ~~higher~~ shelf life and without discoloration, bitterness, and off-flavor, said process comprising steps of:

- (a) mixing a sweetening agent with custard apple pulp;
- (b) partially dehydrating the mixture of step (a) below the temperature of 55°C;
- (c) adding a syrup comprising additives such as sweetening agent, preservatives, setting ~~settling~~ agent and other food additives; and
- (d) boiling the mixture of step (c) at a temperature between 90 - 100°C and cooling the mixture to obtain the jam.

2. **(Currently amended)** A process as claimed in claim 1, said process comprising the steps of:

- (a) obtaining the custard apple pulp;
- (b) mixing the custard apple pulp of step (a) with a sweetening agent in the ratio of 1 : 0.5 to 1: 1 to obtain a pulp mixture, wherein the ratio is based on a wet weight of the pulp to a dry weight of the sweetening agent;
- (c) partially dehydrating the pulp mixture of step (b) under vacuum below a temperature of 55°C to obtain a partially dehydrated pulp mixture;
- (d) adding a preheated syrup containing a sweetening agent, a setting agent and a flavoring agent to the partially dehydrated pulp mixture of step (c);
- (e) boiling the mixture of step (d) until ~~til~~ the total soluble solids reaches to 68°B to 70°B;
- (f) adding food preservatives to the mixture of step (e) in the range of 50 ppm to 250 ppm ~~allowing the mixture of step (e) to cool to the room temperature, and~~
- (g) allowing the mixture of step (f) to cool to room temperature ~~adding permitted food preservatives to the range of 50 ppm to 250 ppm~~ to obtain the custard apple jam.

3. **(Original)** A process as claimed in claim 2 wherein in step (a), the custard apple pulp is obtained from fresh ripe custard apple fruits.

4. **(Original)** A process as claimed in claim 2 wherein in step (a), the custard apple pulp is obtained by scooping the pulp from ripe fruits using a pulper followed by separating the seeds from the same.

5. **(Original)** A process as claimed in claim 2 wherein in step (b), the sweetening agent used is sugar.

6. **(Original)** A process as claimed in claim 2 wherein in step (c), the pulp mixture is partially dehydrated under vacuum of 0.2 to 0.8 Kgcm⁻².

7. **(Original)** A process as claimed in claim 2 wherein in step (c), the pulp mixture is partially dehydrated to remove 40 to 60% moisture content.

8. **(Original)** A process as claimed in claim 2 wherein in step (d), the sweetening agent used is sugar.

9. **(Currently amended)** A process as claimed in claim 2 wherein in step (d), the ~~the~~ setting agent used is pectin.

10. **(Original)** A process as claimed in claim 2 wherein in step (d) the flavoring agent used is citric acid.

11. **(Currently amended)** A process as claimed in claim 2, wherein the syrup comprises, in step (d)' ~~the partially dehydrated pulp is mixed with~~ 10 to 30% by wt. of sugar, 0.7 to 1.0 % by wt. of pectin and 0.4 to 0.55 % by wt. of citric acid.

12. **(Canceled)**

13. **(Canceled)**

14. **(Currently amended)** A process as claimed in claim 2 wherein in step ~~(e)~~(e), the mixture is boiled at a temperature ranging between 95°C to 98°C.

15. **(Previously presented)** A process as claimed in claim 2 wherein in step (g), the permitted food preservative is sodium benzoate.

16. **(Currently amended)** A custard apple jam comprising having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 1, wherein said jam comprises custard apple pulp along with adequate quantity of a sweetening agent, a setting ~~settling~~ agent, a flavoring agent and a food preservative, wherein said jam has a high shelf life and is without discoloration, bitterness or off-flavor.

17. **(Currently amended)** A custard apple jam ~~having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 161,~~ wherein said jam contains 35-55% by wet wt. of custard apple pulp, 45 to 60% by wt. of a sweetening agent, 0.5 to 1.5% by weight of a setting ~~settling~~ agent, 0.25 to 1.0% by wt. of a flavoring agent and 0.01 to 0.05% by wt. of a food preservative.

18. **(Canceled)**

19. **(Currently amended)** A custard apple jam ~~having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 161,~~ wherein the sweetening agent is sugar.

20. **(Currently amended)** A custard apple jam ~~having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 161,~~ wherein the setting ~~settling~~ agent is pectin.

21. **(Currently amended)** A custard apple jam ~~having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 161,~~ wherein the flavoring agent is citric acid.

22. **(Currently amended)** A custard apple jam ~~having higher shelf life and without discoloration, bitterness, and off-flavor obtained by the process as claimed in claim 161,~~ wherein the food preservative is sodium benzoate.